

CHILLING FOODS SAFELY

IMPROPER CHILLING OF FOODS IS THE LEADING CAUSE OF FOODBORNE ILLNESSES. FOODS THAT ARE COOKED AND THEN RE-SERVED AT A LATER DATE MUST BE CHILLED TO 41° FAHRENHEIT WITHIN FOUR (4) HOURS. USE YOUR METAL STEMMED THERMOMETER TO CHECK FOODS TO DETERMINE IF PROPER TEMPERATURES HAVE BEEN REACHED.

THERE ARE SEVERAL METHODS OF CHILLING FOODS SAFELY AND QUICKLY:

1. For large cuts of meat such as ham, turkey roasts, brisket, etc.:

Let meats set for fifteen (15) minutes to one half hour to cool so that you may handle the product. Slice the meat into thin slices and place in shallow pans. Refrigerate uncovered until the meat is 41°. Then cover.

2. For large amounts of soup, broth, gravies, chili:

A. Portion into small containers not more than two (2) inches deep and place under refrigeration. Leave covers off until chilled.

OR

B. Place container into ice bath and stir contents until chilled to 41° Fahrenheit. Replenish ice when melted. When chilled, cover and place immediately under refrigeration.

3. For large amounts of foods such as beans and stuffing, follow the same chilling procedures as in #2.

REMEMBER FOODS MUST BE CHILLED QUICKLY TO 41° FAHRENHEIT. USE YOUR THERMOMETER TO CHECK TEMPERATURES. DO NOT STORE UNCOVERED FOODS UNDER FOOD THAT COULD CONTAMINATE THEM BY DRIPPING OR SPILLING.

IF YOU WRAP OR COVER FOODS BEFORE THEY ARE PROPERLY CHILLED, HEAT WILL BE RETAINED AND THE FOODS WILL TAKE LONGER TO CHILL. DO NOT STACK CONTAINERS WHILE COOLING UNDER REFRIGERATION. CONTAINERS ACT AS INSULATORS AND COOLING IS DELAYED. AN OVERFILLED REFRIGERATION UNIT ALSO DELAYS COOLING BY BLOCKING AIRFLOW.

ALWAYS KEEP YOUR THERMOMETER HANDY AND USE IT OFTEN.



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